



Department of General Services  
Procurement Division  
707 Third Street, 2<sup>nd</sup> Floor  
West Sacramento, CA 95605-2811

State of California  
**CONTRACT NOTIFICATION**  
\*\*\*\*MANDATORY\*\*\*\*

CONTRACT NUMBER:	1-08-89-41
DESCRIPTION:	Frozen Mexican Entrees & Corn Dogs
CONTRACTOR(S):	Seafood Dimensions Int'l, Inc.
CONTRACT TERM:	October 1, 2008 thru September 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Sandi Rizzo 916-375-4479 <a href="mailto:sandi.rizzo@dgs.ca.gov">sandi.rizzo@dgs.ca.gov</a>

  
Dion Campos, Food Acquisitions Manager

Date: **July 16, 2008**

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Table of Contents**

<b>1. Quick Reference Guide .....</b>	<b>page 3</b>
<b>2. General Terms &amp; Conditions.....</b>	<b>pages 4 - 9</b>
<b>3. Agency/User's Guide .....</b>	<b>pages 10 - 12</b>
<b>4. Contractor's Guide .....</b>	<b>pages 13 - 15</b>

**Attachments**

<b>5. Cost Sheets .....</b>	<b>(3 pages)</b>
<b>6. Specifications .....</b>	<b>(5 pages)</b>
<b>7. Nutritional Facts Sheets .....</b>	<b>(17 pages)</b>

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Quick Reference Guide**

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

**State Contract Administrator:**

Administrator:	Sandi Rizzo
Address:	DGS/Procurement Division 707 3 <sup>rd</sup> Street, 2 <sup>nd</sup> Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4479
Fax:	(916) 375-4439
Email Address:	<a href="mailto:sandi.rizzo@dgs.ca.gov">sandi.rizzo@dgs.ca.gov</a>

**Supplier Contact Information:**

Contact:	Christi Lang
Address:	Seafood Dimensions, Int'l, Inc. P.O. Box 27548 Anaheim Hills, CA 92809
Phone:	(714) 692-6464
Fax:	(714) 692-2878
Email Address:	<a href="mailto:sdiiintern@aol.com">sdiiintern@aol.com</a>
Federal Employee Tax ID #:	33-0266186
Office of Small Business and DVBE Certification #:	11350

**Terms of Contract:**

Offered Terms of Payment:	Net; 45 days
FOB:	Destination
Minimum Order:	\$100.00 per delivery
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**General Terms & Conditions**

**1. SCOPE**

The State's contract with Seafood Dimensions Int'l, Inc. is to provide Frozen Mexican Entrees and Corn Dogs at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-41. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Frozen Mexican Entrees and Corn Dogs to the State.

The contract term is for October 1, 2008 through September 30, 2009. The State has the right to exercise the option to extend the contract for an additional 1 year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Pg.14, Contractors Guide No. 6).

**2. CONTRACT PRICING STRUCTURE**

All pricing is listed on Attachment, Cost Sheets.  
All contract items are mandatory, there will be no exceptions.

**3. ORDERING PROCEDURE:**

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**General Terms & Conditions continue...**

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

Upon receipt of a Purchase Order - Std. 65 (P.O), each Contractor is required to send a copy of each customer's submitted P.O to the contract administrator.

**4. ORDER LIMITS**

The minimum order shall be **\$100.00** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

**5. ORDER ACKNOWLEDGEMENT**

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

**6. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:**

- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.
- C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**General Terms & Conditions continue...**

temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.

- D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

**7. FROZEN PROCESS FOOD PRODUCTS:**

- A. All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

**8. FREIGHT ON BOARD (F.O.B.) DESTINATION**

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

**9. EMERGENCY/EXPEDITED ORDERS**

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**General Terms & Conditions continue...**

**10. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING**

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference [www.nmfta.org](http://www.nmfta.org) for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:  
<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

**11. PALLETIZATION**

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

**12. QUALITY ASSURANCE**

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**General Terms & Conditions continue...**

**13. INVOICING REQUIREMENTS**

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

**14. SPECIFICATIONS**

The offered product(s) must be in accordance with the attached bid specifications:

**8940-08BS-004, dated 6/16/2008 Mexican Food Entrees, Frozen**  
**8940-08BS-005, dated 6/16/2008 Corn Dogs, Frozen**

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

**15. PAYMENT**

Offered payment terms for this contract are as follows:

<b>Contractor</b>	<b>Terms</b>
Seafood Dimensions Int'l Inc.	Net ; 45 Days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.



Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**General Terms & Conditions continue...**

**16. PRICES**

Prices will be **firm fixed** for the duration of the contract, including any extensions.

**17. FORCED, CONVICT, AND INDENTURED LABOR**

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

**18. ATTACHMENTS**

- Contract Pricing
- State Specification(s)
  - 8940-08BS-004, dated 6/16/2008 Mexican Food Entrees, Frozen
  - 8940-08BS-005, dated 6/16/2008 Corn Dogs, Frozen
- Nutritional Facts

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Agency/Users Guide**

**1. CONTRACT USAGE/RULES**

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at [pams@dgs.ca.gov](mailto:pams@dgs.ca.gov).
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
- State Department Name
  - Contact name
  - Telephone number
  - Mailing address
  - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- [Marilyn.ebert@dgs.ca.gov](mailto:Marilyn.ebert@dgs.ca.gov) and
- [Wilson.lee@dgs.ca.gov](mailto:Wilson.lee@dgs.ca.gov)

**2. DGS ADMINISTRATIVE FEES**

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm>.)

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Agency/Users Guide continue...**

**3. PROBLEM RESOLUTION**

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurrence.

**4. PURCHASE EXECUTION**

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site:

<http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)  
Attn: Data Entry Unit, Second Floor, MS 203  
707 Third Street, 2<sup>nd</sup> Floor North  
West Sacramento, CA 95605-2811

**5. PAYEE DATA RECORD**

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Seafood Dimensions Int'l Inc.	33-0266186

**6. SMALL BUSINESS CERTIFICATION**

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
Seafood Dimensions Int'l Inc.	11350

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Agency/Users Guide continue...**

**7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION**

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Contractors Guide**

**1. DELIVERY INSTRUCTIONS**

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

**2. DELIVERY TIMELINES**

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

**3. CONTRACTOR REPORTING REQUIREMENTS**

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, commencing on the 5<sup>th</sup> day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

The contractor must total each PO, each Institution, and a grand total for the complete month.

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Contractors Guide continue...**

**4. 30-DAY TERMINATION**

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

**5. QUANTITY**

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

**6. CONTRACT DOLLAR VALUE**

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

Contract (Mandatory) 1-08-89-41  
Contract Notification and User Guide

**Contractors Guide continue...**

**7. MODIFICATION OF CONTRACT**

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

At the discretion of the State, any contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

**8. EMERGENCY EXTENSION OPTION**

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

Contract (Mandatory) 1-08-89-41  
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(1)	DZ	8940-904-0185-2	<b>Burrito, Beef &amp; Bean, Red Chili, Frozen</b>	<b>\$ 3.40</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	6 dozen	
		Product Code:	10041	
(2)	DZ	8940-904-0217-0	<b>Burrito, Beef &amp; Bean, Green Chili, Frozen</b>	<b>\$ 3.61</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	6 dozen	
		Product Code:	11040	
(3)	DZ	8940-904-0485-3	<b>Burrito, Bean &amp; Cheese, Green Chili, Frozen</b>	<b>\$ 4.86</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	4 dozen	
		Product Code:	13575-1	
(4)	DZ	8940-000-0164-7	<b>Burrito, Chicken &amp; Bean, Frozen</b>	<b>\$ 3.51</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	6 dozen	
		Product Code:	12040	
(5)	DZ	8940-904-0184-0	<b>Enchilada, Beef, Frozen</b>	<b>\$ 2.14</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	12 dozen	
		Product Code:	61232	



**Contract (Mandatory) 1-08-89-41**  
**Cost Sheets**

<b>Item</b>	<b>Unit</b>	<b>Commodity #</b>	<b>Description</b>	<b>Unit Price</b>
(6)	DZ	8940-904-0186-4	<b>Enchilada, Chicken, Frozen</b>	<b>\$ 2.32</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	12 dozen	
		Product Code:	71200	
(7)	DZ	8940-904-0486-5	<b>Enchilada, Cheese, Frozen</b>	<b>\$ 2.65</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	12 dozen	
		Product Code:	62232	
(8)	DZ	8940-904-0195-5	<b>Tamale, Frozen</b>	<b>\$ 8.23</b>
		Manufacturer:	M.C.I. Foods	
		Brand Offered:	Los Cabos	
		Dozen per Case:	5 dozen	
		Product Code:	4741-01	
(9)	DZ	8940-000-0100-3	<b>Corn Dog, Chicken or Turkey Frank with Stick</b>	<b>\$ 3.89</b>
		Manufacturer:	Don Lee Farms	
		Brand Offered:	Don Lee Farms	
		Dozen per Case:	3 dozen	
		Product Code:	327	
(10)	DZ	8940-920-0605-0	<b>Corn Dog, Chicken or Turkey Frank without Stick</b>	<b>\$ 3.15</b>
		Manufacturer:	Don Lee Farms	
		Brand Offered:	Don Lee Farms	
		Dozen per Case:	3 dozen	
		Product Code:	321	

**Contract (Mandatory) 1-08-89-41**  
**Cost Sheets**

Item	Unit	Commodity #	Description	Unit Price
(11)	DZ	8940-000-0009-6	Corn Dog, Beef Frank without Stick	\$ 3.30

Manufacturer: Don Lee Farms

Brand Offered: Don Lee Farms

Dozen per Case: 3 dozen

Product Code: 121



# STATE OF CALIFORNIA

## Bid Specification

8940-08BS-004

### Mexican Food Entrees, Frozen

#### 1.0 SCOPE

This bid specification establishes requirements for frozen Mexican food entrees packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The products shall be produced in plants operating under continuous USDA inspection.

#### 3.0 PRODUCT DESCRIPTION

- 3.1 The products shall be oven-ready.
- 3.2 The products shall be bulk packaged, not individually wrapped (microwave type packaging is unacceptable).
- 3.3 The product shall possess a flavor typical of its type.
- 3.4 The products of the same style/type shall be uniform in size.

**NOTE:** Soy protein filler is acceptable for all items containing beef.

##### 3.5 **Burrito, Beef and Bean, Red Chili**

- 3.5.1 Made with enriched flour tortilla and No. 1 double cleaned pinto beans.
- 3.5.2 Minimum net weight shall be 4 ounces.
- 3.5.3 Beef content shall be a minimum of 15% by weight of total net weight.

##### 3.6 **Burrito, Beef and Bean, Green Chili**

- 3.6.1 Made with enriched flour tortilla and No. 1 double cleaned pinto beans.
- 3.6.2 Minimum net weight shall be 4 ounces.
- 3.6.3 Beef content shall be a minimum of 15% by weight of total net weight.

##### 3.7 **Burrito, Bean and Cheese, Green Chili**

- 3.7.1 Made with enriched flour tortilla, No. 1 double cleaned pinto beans, and USDA surplus bonus commodity cheese (when available).
- 3.7.2 Minimum net weight shall be 5.5 ounces.
- 3.7.3 Product shall provide a minimum of 2 ounces of meat alternate according to the requirements established by the National School Lunch and Breakfast Program.
- 3.7.4 Product shall have a typical Mexican style flavor that is lively, but not too highly seasoned.

##### 3.8 **Burrito, Chicken & Bean**

- 3.8.1 Made with enriched flour tortilla & No. 1 double cleaned pinto beans.

3.8.2 Minimum net weight shall be 4 ounces.

3.8.3 Chicken content shall be a minimum of 15% by weight of total net weight.

**3.9 Enchilada, Beef**

3.9.1 Dry pack with no sauce, made with corn tortilla.

3.9.2 Minimum net weight shall be 2 ounces.

3.9.3 Beef content shall be a minimum of 15% by weight of total net weight.

**3.10 Enchilada, Cheese**

3.10.1 Dry pack with no sauce, made with corn tortilla and USDA surplus bonus commodity cheese (when available).

3.10.2 Minimum net weight shall be 2 ounces.

**3.11 Enchilada, Chicken**

3.11.1 Dry pack with no sauce, made with corn tortilla

3.11.2 Minimum net weight shall be 2 ounces.

3.11.3 Chicken content shall be a minimum of 15% by weight of total net weight.

**3.12 Tamale**

3.12.1 Extruded, with yellow corn meal coating.

3.12.2 Minimum net weight shall be 4 ounces.

3.12.3 Beef content shall be a minimum of 25% by weight of total net weight.

**4.0 ACCEPTABLE BRANDS LIST (ABL)**

4.1 Only those brands listed and identified below will be acceptable for State of California purchase and use. The items furnished to this Acceptable Brands List shall be identical in all respects to that item originally submitted and evaluated for acceptance.

4.2 The effective period of this ABL is indeterminate. Manufacturers are required to notify the Procurement Division of any changes in product and product identifications for those brands listed on the date of this issuance.

4.3 Other brands will be considered for inclusion on this ABL for future bids. Manufacturers requesting an evaluation should submit a written request to:

DGS/Procurement Division  
707 3<sup>rd</sup> Street, 2<sup>nd</sup> Floor  
West Sacramento, CA 95605  
Attention: Food Acquisitions Unit

Include technical product information with your request for evaluation, but do not send samples at that time. You will be notified, in writing, of sample requirements, scheduling, etc. by the State when these requirements and evaluation dates are established.

The following brands have been evaluated for appearance, aroma, flavor and texture and represent an acceptable quality level for purchase by State of California Institutions.

### ACCEPTABLE PRODUCTS

#### Burrito, Beef and Bean, Red Chili

Butcher Boy	10200
MCI/San Felipe	60040
MCI/Los Cabos	10041
Tommy's	321
Ruiz	03-427
Fernando's	1627209012
Azorian	1001
Maria's	72100

#### Burrito, Bean and Cheese, Green Chili

Tommy's	16125
Fernando's	1627221100
MCI/San Felipe	63575
MCI/Los Cabos	13575-1
Azorian	1003
Maria's	71010

#### Enchilada, Cheese

Ruiz	31-491
Tommy's	16185
Fernando's	1627202204
MCI/San Felipe	12232
MCI/Los Cabos	62232
Azorian	2002
Maria's	10121

#### Enchilada Chicken

Fernando's	1627213251
MCI/Los Cabos	71200

#### Burrito, Beef and Bean, Green Chili

Butcher Boy	10300
MCI/San Felipe	61040
MCI/Los Cabos	11040
Tommy's	322
Ruiz	02-366
Azorian	1002
Maria's	73000
Fernando's	1627205103

#### Enchilada, Beef

Ruiz	30-490
Tommy's	870
Tommy's	833 S
Fernando's	1627202206
MCI/San Felipe	11232
MCI/Los Cabos	61232
Maria's	10120

#### Tamale

Excelline	22550
Excelline	1002
Ruiz	50-539
Butcher Boy	17004
MCI/Los Cabos	4741-01
Fernando's	1627202501

#### Burrito Chicken and Bean

Fernando's	1627210251
MCI/Los Cabos	12040



# STATE OF CALIFORNIA

## Bid Specification

8940-08BS-005

### Corn Dogs, Frozen

#### 1.0 SCOPE

This bid specification establishes requirements for frozen corn dogs packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall be produced in plants operating under continuous USDA inspection.
- 2.5 The product shall be oven-ready. Microwave type packaging is unacceptable.

#### 3.0 PRODUCT DESCRIPTION

- 3.1 **Corn Dog Types:**
  - Beef Frank
  - Turkey Frank
  - Chicken Frank
- 3.2 Each corn dog type shall come with and without a stick type.
- 3.3 Each corn dog shall weigh a minimum of 2.6 ounces.
- 3.4 Each corn dog shall contain a minimum 1-ounce frank.

#### 4.0 ACCEPTABLE BRANDS LIST (ABL)

- 4.1 Only those brands listed and identified below will be acceptable for State of California purchase and use. The items furnished to this Acceptable Brands List shall be identical in all respects to that item originally submitted and evaluated for acceptance.
- 4.2 The effective period of this ABL is indeterminate. Manufacturers are required to notify the Procurement Division of any changes in product and product identifications for those brands listed on the date of this issuance.
- 4.3 Other brands will be considered for inclusion on this ABL for future bids. Manufacturers requesting an evaluation should submit a written request to:

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Attention: Food Acquisitions Unit

Include technical product information with your request for evaluation, but do not send samples at that time. You will be notified, in writing, of sample requirements, scheduling, etc. by the State when these requirements and evaluation dates are established.

The following brands have been evaluated for appearance, aroma, flavor and texture and represent an acceptable quality level for purchase by State of California Institutions.

**ACCEPTABLE BRANDS LIST**

	<b><u>With Stick</u></b>	<b><u>Without Stick</u></b>
<b><u>CORN DOG, BEEF</u></b>		
Don Lee	127	121
State Fair	4361	4361 NS
Leon's	24000	24002
Foster Farms	96162	96168
<b><u>CORN DOG, TURKEY</u></b>		
Don Lee	827	821
Leon's	26000	26002
Hinsdale Farms	22700	2270W0
Foster Farms	96101	961115
<b><u>CORN DOG, CHICKEN</u></b>		
Don Lee	327	321
State Fair	5605	5365
Foster Farms	96103	96108

SEAFOOD DIMENSIONS, INC.  
P.O. BOX 27548  
ANAHEIM HILLS, CA 92809



Revision Date: 4/26/2007

## Nutritional Analysis

Code #: **10041** Bulk Pack Net Wt. (oz.) **4.00** Case Pack: **72**  
Related Code #'s Servings Per Package: **1**  
Description: **Beef, Bean, Textured Vegetable Protein, Red Chili Burrito** Serving Size **4.00 oz. ( 113.40 g )**  
Weight of Filling (oz.): **2**  
Weight of Tortilla/Bread (oz.): **2**

### Ingredient Statement

Ingredients: Filling: Water, Beef, Pinto Beans, Textured Vegetable Protein [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Flavorings, Salt, Hydrolyzed Soy Protein.

Flour Tortilla: Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Salt, Whey L-Cysteine, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Corn Starch, Calcium Sulfate, Monocalcium Phosphate) and Guar Gum.

### Allergen Statement Contains WHEAT & SOY

### National School Lunch Requirements

Each **4.00** oz. Portion (cooked) will provide **1.00** oz. Meat/Meat Alternate and **2.50** Bread Servings and  
Cups Fruit/Vegetable Servings.

### Nutritional Information

Serving Size 4.00 oz. ( 113.40 g )

% Calories from Fat 42.99%

% Calories from Sat Fat 16.06%

Basis of Analysis: as Cooked.

Servings Per Package: **1**

Calories (Kcal) 296.2720

Calories from Fat 127.3590

Protein (g) 8.1050

Carbohydrates (g) 33.8320

Tot. Dietary Fiber (g) 2.8020

#### Fats

Total Fat (g) 14.1510

Saturated Fat (g) 5.2870

Trans Fat (g) 0.0520

Cholesterol (mg) 16.7460

#### Vitamins

Vitamin A (RE) 1.8440

Vitamin A (IU) 187.7620

Vitamin C (mg) 0.7040

#### Minerals

Iron (mg) 2.5890

Sodium (mg) 401.8220

Calcium (mg) 35.998

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Cooking Instructions: Convection Oven: Preheat Oven to 300 Deg. F. Frozen: Bake 20 to 25 min. Thawed: 15 to 20 Min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 25-30 Min. Thawed: Bake for 20 Minutes.

For Additional Information Contact Dan Southard at 310-635-5664

M.C.I. FOODS, INC. 12835 Atlantic Ave. Compton, CA 90221 310-635-5664 or 800-704-4661



SEAFOOD DIMENSIONS, INC.  
P.O. BOX 27548  
ANAHEIM HILLS, CA 92809



Revision Date: 10/9/2007

## Nutritional Analysis

Code #:	<b>11040</b>	Bulk Pack	Net Wt. (oz.)	<b>4.00</b>	Case Pack:	<b>72</b>
Related Code #'s			Servings Per Package:			<b>1</b>
Description:	<b>Beef, Bean, Green Chili and Textured Vegetable Protein Burritos</b>		Serving Size	<b>4.00 oz. ( 113.40 g )</b>		
			Weight of Filling (oz.):			<b>2</b>
			Weight of Tortilla/Bread (oz.):			<b>2</b>

### Ingredient Statement

Ingredients: Filling: Water, Beef, Pinto Beans, Green Chili (In a Brine of Water, Calcium Chloride and Citric Acid), Textured Vegetable Protein [Soy Flour, Caramel Color, Zinc Oxide, Niadnamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Flavorings, Salt, Hydrolyzed Soy Protein.

Flour Tortilla: Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Salt, Whey L-Cysteine, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Corn Starch, Calcium Sulfate, Monocalcium Phosphate) and Guar Gum.

**Allergen Statement** Contains WHEAT, WHEY & SOY

### National School Lunch Requirements

Each **4.00** oz. Portion (cooked) will provide **1.00** oz. Meat/Meat Alternate and **2.50** Bread Servings and  
Cups Fruit/Vegetable Servings.

Nutritional Information		% Calories from Fat	22.63%	Basis of Analysis: as Cooked.			
Serving Size	4.00 oz. ( 113.40 g )	% Calories from Sat Fat	6.03%				
Servings Per Package:	1	Fats		Vitamins		Minerals	
Calories (Kcal)	276.0000	Total Fat (g)	6.9400	Vitamin A (RE)	51.0000	Iron (mg)	3.4200
Calories from Fat	62.4600	Saturated Fat (g)	1.8500	Vitamin A (IU)	51.0000	Sodium (mg)	373.0000
Protein (g)	11.9000	Trans Fat (g)	0.0520	Vitamin C (mg)	11.8000	Calcium (mg)	31.600
Carbohydrates (g)	41.0000	Cholesterol (mg)	14.1000				
Tot. Dietary Fiber (g)	3.7600						
Fat Change +/- 0% Moisture Change +/- 0%		Data Source: USDA Handbook 8					

### Heating Instructions

Cooking Instructions: Convection Oven: Preheat Oven to 300 Deg. F. Frozen: Bake 20 to 25 min. Thawed: 15 to 20 Min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 25-30 Min. Thawed: Bake for 20 Minutes.

For Additional Information Contact Dan Southard at 310-635-5664

M.C.I. FOODS, INC. 12835 Atlantic Ave. Compton, CA 90221 310-635-5664 or 800-704-4661

SEAFOOD DIMENSIONS, INC.  
P.O. BOX 27548  
ANAHEIM HILLS, CA 92809



Revision Date: 10/9/2007

## Nutritional Analysis

Code #: **13575-1**

Bulk Pack

Net Wt. (oz.) 5.75 Case Pack: 48

Related Code #'s

Servings Per Package: 1

Description: **Bean, Cheese & Green Chili Burritos**

Serving Size **5.75 oz. ( 163.01 g )**

Weight of Filling (oz.): 3.5

Weight of Tortilla/Bread (oz.): 2.25

### Ingredient Statement

Ingredients: Filling: Water, Pinto Beans, Cheese, Green Chili, Starch, Salt and Flavorings.

Flour Tortilla: Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Salt, Whey L-Cysteine, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Corn Starch, Calcium Sulfate, Monocalcium Phosphate) and Guar Gum.

**Allergen Statement** Contains WHEAT, WHEY, SOY & DAIRY

### National School Lunch Requirements

Each 5.75 oz. Portion (cooked) will provide 2.00 oz. Meat/Meat Alternate and 2.50 Bread Servings and  
Cups Fruit/Vegetable Servings.

### Nutritional Information

Serving Size **5.75 oz. ( 163.01 g )**

% Calories from Fat **22.83%**

Basis of Analysis: **as Cooked.**

Servings Per Package: **1**

Calories (Kcal) **365.2000**

Calories from Fat **83.3580**

Protein (g) **16.1200**

Carbohydrates (g) **52.6000**

Tot. Dietary Fiber (g) **8.1430**

#### Fats

Total Fat (g) **9.2620**

Saturated Fat (g) **4.7810**

Trans Fat (g) **0.0000**

Cholesterol (mg) **21.1200**

#### Vitamins

Vitamin A (RE) **96.4100**

Vitamin A (IU) **592.9000**

Vitamin C (mg) **6.0570**

#### Minerals

Iron (mg) **3.8150**

Sodium (mg) **755.0000**

Calcium (mg) **6.0570**

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Cooking Instructions: Convection Oven: Preheat Oven to 300 Deg. F. Frozen: Bake 20 to 25 min. Thawed: 15 to 20 Min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 25-30 Min. Thawed: Bake for 20 Minutes.

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ANAHEIM HILLS, CA 92809



Revision Date: 4/12/2007

## Nutritional Analysis

Code #: **12040**

Bulk Pack

Net Wt. (oz.) **4.00** Case Pack: **72**

Related Code #'s

Servings Per Package: **1**

Description: **Chicken and Bean Burrito**

Serving Size **4.00 oz. ( 113.40 g )**

Weight of Filling (oz.): **2**

Weight of Tortilla/Bread (oz.): **2**

### Ingredient Statement

INGREDIENTS: Filling: Water, Finely Textured Chicken, Pinto Beans, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Modified Food Starch (refined from corn), Flavorings, Salt, and Hydrolyzed Soy Protein.

Flour Tortilla: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Salt, Guar Gum, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate), L-Cysteine.

**Allergen Statement** Contains WHEAT, WHEY & SOY

### National School Lunch Requirements

Each **4.00** oz. Portion (cooked) will provide **1.00** oz. Meat/Meat Alternate and **2.75** Bread Servings and  
Cups Fruit/Vegetable Servings.

### Nutritional Information

Serving Size **4.00 oz. ( 113.40 g )**

% Calories from Fat **19.56%**

% Calories from Sat Fat **4.92%**

**Basis of Analysis: as Cooked.**

Servings Per Package: **1**

Calories (Kcal) **271.5250**

Calories from Fat **53.1180**

Protein (g) **11.3330**

Carbohydrates (g) **42.9140**

Tot. Dietary Fiber (g) **3.0980**

#### Fats

Total Fat (g) **5.9020**

Saturated Fat (g) **1.4840**

Trans Fat (g) **0.0000**

Cholesterol (mg) **19.5810**

#### Vitamins

Vitamin A (RE) **1.7410**

Vitamin A (IU) **121.9570**

Vitamin C (mg) **1.1070**

#### Minerals

Iron (mg) **3.1320**

Sodium (mg) **315.3850**

Calcium (mg) **25.832**

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Cooking Instructions: Convection Oven: Preheat Oven to 300 Deg. F. Frozen: Bake 20 to 25 min. Thawed: 15 to 20 Min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 25-30 Min. Thawed: Bake for 20 Minutes.

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ANAHEIM HILLS, CA 92809



Revision Date: 4/26/2007

## Nutritional Analysis

Code #: **61232**

**Bulk Pack**

Net Wt. (oz.) 2.00 Case Pack: 144

Related Code #'s

Servings Per Package: 1

Description: **Beef and Textured Vegetable Protein  
Enchiladas**

Serving Size **2.00 oz. ( 56.70 g )**

Weight of Filling (oz.): 1

Weight of Tortilla/Bread (oz.): 1

### Ingredient Statement

Ingredients: Filling: Water, Beef, Textured Vegetable Protein [Soy Flour, Caramel Color, Zinc Oxide, Niadnamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Modified Food Starch, Flavorings, Salt, and Minced Onion.

Corn Tortilla: Enriched Ground Corn Flour (Corn Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Calcium Stearate, and Silicon Dioxide to Retard Caking), Lime-Water, Sodium Propionate, Cellulose Gum, Fumaric Acid and Sorbic Acid added to Preserve Freshness.

**Allergen Statement** Contains WHEAT, WHEY & SOY

### National School Lunch Requirements

Each 2.00 oz. Portion (cooked) will provide 0.50 oz. Meat/Meat Alternate and 1.00 Bread Servings and  
Cups Fruit/Vegetable Servings.

### Nutritional Information

% Calories from Fat 36.21%

Basis of Analysis: as Cooked.

Serving Size 2.00 oz. ( 56.70 g )

% Calories from Sat Fat 12.25%

Servings Per Package: 1

Calories (Kcal) 111.7780

Calories from Fat 40.4730

Protein (g) 3.7270

Carbohydrates (g) 14.9900

Tot. Dietary Fiber (g) 1.6180

#### Fats

Total Fat (g) 4.4970

Saturated Fat (g) 1.5220

Trans Fat (g) 0.0000

Cholesterol (mg) 6.7960

#### Vitamins

Vitamin A (RE) 1.9160

Vitamin A (IU) 92.0400

Vitamin C (mg) 0.3910

#### Minerals

Iron (mg) 0.8460

Sodium (mg) 159.3890

Calcium (mg) 30.351

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Heating Instructions: Preheat Oven to 300 deg. F. Remove Frozen Enchiladas from Box. Place in Pan With Seam Side Down. Cover With Sauce and Bake Uncovered For 30 Mins.

For Additional Information Contact Dan Southard at 310-635-5664

M.C.I. FOODS, INC. 12835 Atlantic Ave. Compton, CA 90221 310-635-5664 or 800-704-4661



## Nutritional Analysis

Code #: **71200**

Bulk Pack

Net Wt. (oz.) 2.00 Case Pack: 144

Related Code #'s

Servings Per Package: 1

Description: **Chicken & Bean and Textured  
Vegetable Protein Enchiladas**

Serving Size 2.00 oz. ( 56.70 g )

Weight of Filling (oz.) : 1

Weight of Tortilla/Bread (oz.): 1

### Ingredient Statement

INGREDIENTS: Filling: Water, Mechanically Separated Chicken, Pinto Beans, Fully Cooked Diced IQF Chicken, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Nicotinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Modified Food Starch (refined from corn), Flavorings, Salt, and Hydrolyzed Soy Protein.

Corn Tortilla: Enriched Ground Corn Flour (Corn Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Calcium Stearate, and Silicon Dioxide to Retard Caking), Lime-Water, Sodium Propionate, Cellulose Gum, Fumaric Acid and Sorbic Acid added to Preserve Freshness.

**Allergen Statement** Contains WHEAT, WHEY & SOY

### National School Lunch Requirements

Each 2.00 oz. Portion (cooked) will provide 1.00 oz. Meat/Meat Alternate and 1.00 Bread Servings and  
Cups Fruit/Vegetable Servings.

### Nutritional Information

Serving Size 2.00 oz. ( 56.70 g )

% Calories from Fat 26.09%

Basis of Analysis: as Cooked.

Servings Per Package: 1

% Calories from Sat Fat 5.34%

Calories (Kcal) 106.6080

#### Fats

#### Vitamins

#### Minerals

Calories from Fat 27.8100

Total Fat (g) 3.0900

Vitamin A (RE) 0.9220

Iron (mg) 0.8310

Protein (g) 4.1850

Saturated Fat (g) 0.6320

Vitamin A (IU) 104.2170

Sodium (mg) 160.8750

Carbohydrates (g) 16.2770

Trans Fat (g) 0.0000

Vitamin C (mg) 0.6020

Calcium (mg) 28.8800

Tot. Dietary Fiber (g) 1.8640

Cholesterol (mg) 10.4010

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Heating Instructions: Preheat Oven to 300 deg. F. Remove Frozen Enchiladas from Box. Place in Pan With Seam Side Down. Cover With Sauce and Bake Uncovered For 30 Mins.

For Additional Information Contact Dan Southard at 310-635-5664

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P.O. BOX 27548  
ANAHEIM HILLS, CA 92809



Revision Date: 10/25/2007

## Nutritional Analysis

Code #: 62232

Bulk Pack

Net Wt. (oz.) 2.00 Case Pack: 144

Related Code #'s

Servings Per Package: 1

Description: Cheese Enchiladas

Serving Size 2.00 oz. ( 56.70 g )

Weight of Filling (oz.): 1

Weight of Tortilla/Bread (oz.): 1

### Ingredient Statement

Ingredients: Filling: Cheddar Cheese (Pasteurized Milk, Salt Culture, Annatto Color, Enzymes), Water, Tomatoes, Modified Food Starch, Minced Onion, Flavoring and Salt.

Corn Tortilla: Enriched Ground Corn Flour (Corn Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Calcium Stearate, and Silicon Dioxide to Retard Caking), Lime-Water, Sodium Propionate, Cellulose Gum, Fumaric Acid and Sorbic Acid added to Preserve Freshness.

**Allergen Statement** Contains WHEAT, WHEY, SOY & DAIRY

### National School Lunch Requirements

Each 2.00 oz. Portion (cooked) will provide 0.50 oz. Meat/Meat Alternate and 1.00 Bread Servings and  
Cups Fruit/Vegetable Servings.

### Nutritional Information

Serving Size 2.00 oz. ( 56.70 g )

% Calories from Fat 53.39%

% Calories from Sat Fat 32.04%

Basis of Analysis: as Cooked.

Servings Per Package: 1

Calories (Kcal) 177.0000

Calories from Fat 94.5000

Protein (g) 8.7810

Carbohydrates (g) 12.4300

Tot. Dietary Fiber (g) 1.3300

#### Fats

Total Fat (g) 10.5000

Saturated Fat (g) 6.3010

Trans Fat (g) 0.0000

Cholesterol (mg) 30.8300

#### Vitamins

Vitamin A (RE) 96.9400

Vitamin A (IU)

Vitamin C (mg) 0.0164

#### Minerals

Iron (mg) 0.5639

Sodium (mg) 232.3000

Calcium (mg) 256.90

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Heating Instructions: Preheat Oven to 300 deg. F. Remove Frozen Enchiladas from Box. Place in Pan With Seam Side Down. Cover With Sauce and Bake Uncovered For 30 Mins.

For Additional Information Contact Dan Southard at 310-635-5664

M.C.I. FOODS, INC. 12835 Atlantic Ave. Compton, CA 90221 310-635-5664 or 800-704-4661



## Nutritional Analysis

Code #: **4741-01**

**Bulk Pack**

Net Wt. (oz.) 4.00 Case Pack: 60

Related Code #'s

Servings Per Package: 1

Description: **BEEF TAMALE**

Serving Size **4.00 oz. ( 113.40 g )**

Weight of Filling (oz.) : 1.75

**Textured Vegetable Protein and Caramel C**

Weight of Tortilla/Bread (oz.): 2.25

### Ingredient Statement

Ingredients: Masa ( Water, Ground Corn, Soybean Oil, Salt, Onion Powder, Chile Powder) Filling: Beef (Beef, Spices, Salt), Textured Vegetable Protein Product (Soy Flour, Caramel color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate, Pyridoxine, Hydrochloride, Riboflavin, Cyanocobalamin), Water, Beef Base [Beef (Roasted Beef and concentrated Beef Stock), Salt, Soy Sauce (Soybeans, water, Wheat, Salt), Caramel color], Sauce [Water, Tomato Paste, Soybean Oil, Modified Corn Starch, Enriched Flour (Wheat Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Hydrolyzed Soy Protein, Salt, Spices, Vinegar), Onion, Modified Tapioca Starch], Chunky Salsa (Diced Tomatoes, Water, Fresh Onion, Tomato Paste, Diced Green Chillies, Jalapenos peppers, Distilled Vinegar, Salt, Chipotle [Red Smoked Jalapeno, Water, Vinegar, Salt, Sugar], Onion, Sugar, Modified Tapioca Starch

### Allergen Statement

#### National School Lunch Requirements

Each 4.00 oz. Portion (cooked) will provide 1.00 oz. Meat/Meat Alternate and 2.00 Bread Servings and  
Cups Fruit/Vegetable Servings.

#### Nutritional Information

Serving Size **4.00 oz. ( 113.40 g )**

% Calories from Fat **37.06%**

**Basis of Analysis: as Cooked.**

Servings Per Package: **1**

% Calories from Sat Fat **11.46%**

Calories (Kcal) **396.5600**

#### Fats

#### Vitamins

#### Minerals

Calories from Fat **146.9700**

Total Fat (g) **16.3300**

Vitamin A (RE) **72.6000**

Iron (mg) **5.4300**

Protein (g) **13.1800**

Saturated Fat (g) **5.0500**

Vitamin A (IU) **740.0300**

Sodium (mg) **360.4800**

Carbohydrates (g) **50.9800**

Trans Fat (g) **0.0120**

Vitamin C (mg) **0.9700**

Calcium (mg) **92.930**

Tot. Dietary Fiber (g) **6.5600**

Cholesterol (mg) **21.3100**

Fat Change +/- 0% Moisture Change +/- 0%

Data Source: USDA Handbook 8

### Heating Instructions

Heating Instructions: Steam - Frozen for 30 Mins. Thawed for 20 Mins. Microwave - Frozen for 2 Mins. Thawed for 1 Min. Convection Oven - Preheat to 300 Deg. F. Frozen for 25 Min. Thawed for 20 Mins.

For Additional Information Contact Dan Southard at 310-635-5664

M.C.I. FOODS, INC. 12835 Atlantic Ave. Compton, CA 90221 310-635-5664 or 800-704-4661



SEAFOOD DIMENSIONS, INC.  
P.O. BOX 27548  
ANAHEIM HILLS, CA 92809

Don Lee Farms  
200 East Beach Avenue  
Inglewood, CA 90302-3404  
Phone: 310 674-3180  
FAX: 310 673-7008  
[www.donleefarms.com](http://www.donleefarms.com)

327

36/2.7

### CHICKEN CORN DOG

BATTER AROUND A CHICKEN FRANKFURTER ON A STICK FRIED IN

BATTER INGREDIENTS: Water, enriched flour (flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), sugar, enriched yellow corn meal (yellow corn meal, niacin iron, thiamin mononitrate, riboflavin, folic acid), yellow corn flour, soy flour, leavening (sodium acid pyrophosphate, sodium bicarbonate), salt, soybean oil, egg yolks, potato flour, whey, honey, artificial flavor.

CHICKEN FRANKFURTER INGREDIENTS: Mechanically separated Chicken, water, salt, corn syrup, solids, flavoring, dextrose, sodium phosphate, sodium erythorbate, sodium nitrite.

ALLERGEN INFORMATION: Contain wheat, soy, milk, egg. FRIED IN VEGETABLE OIL.

Heating instructions: Thaw 24 hours in refrigerator

Conventional Oven: 350°F for 15 min.

Convection oven: 350°F for 12 min.

Microwave: 30-45 sec.

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

Don Lee Farms, 200 E. Beach Ave, Inglewood, CA 90302  
(310) 674-3180 [www.donleefarms.com](http://www.donleefarms.com)



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ANAHEIM HILLS, CA 92809

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www.donleefarms.com

### Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Package size (lb): 6.00

Servings/package: 36

Product name: **CHICKEN CORN DOG**

Product code: **327**

CN label number:

Analysis based on 1 serving: 1 CORN DOG 2.7 oz (76.5gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	170	kcal
Calories from fat	82.8	kcal
Protein	5.8	grams
Total fat	9.2	grams
Saturated Fat (gm)	2.2	grams
Trans Fat (gm)	0.2	grams
Carbohydrate (gm)	16.1	grams
Fiber (gm)	0.8	grams
Cholesterol (mg)	25	milligrams
Calcium (mg)	45	milligrams
Iron (mg)	1.2	milligrams
Sodium (mg)	440	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	0.8	milligrams
Vitmin-B6 (mg)	0	milligrams

Allergens Soy, wheat, egg, milk

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated).

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in a conventional oven at 350 degrees for 15 minutes, or a convection oven at 350 degrees for 12 minutes. Do not overcook as batter may crack due to expansion of frankfurter. Cook time may vary by oven type or load. Serve immediately or hold at 140°F or above for no more than 2 hours. Product is already fully cooked to temperature and time standards established by the USDA Food Safety Inspection Service to provide a lethality treatment of 6.5 log<sub>10</sub> reduction. For additional food safety, you may wish to heat to an internal temperature of 155°F.

Suzanne Boutros  
SUZANNE BOUTROS, QC SUPERVISOR

10/24/2006

DATE

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## PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: CHICKEN CORN DOG

Product code: 327

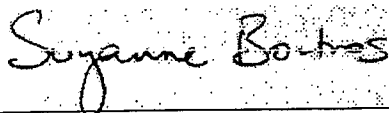
Servings: 36 / 2.7 oz

Net weight (lbs) 6.00

Variety(ies) Of Meat Used In Product COOKED CHICKEN HOT DOG 1,14oz  
Total Weight Of Uncooked Product (oz):  
Raw Meat In Uncooked Product (oz):  
Weight of Dry APP (oz):  
Weight of Liquid to Rehydrate APP (oz):  
Source of Alternate Protein Product:  
Type & % of Protein in APP  
Weight of Rehydrated APP (oz):  
Weight of Seasoning in Product (oz):  
Weight of Batter/Breading in Product (oz): 1.56  
Total Weight of Precooked Product (oz): 2.70

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 1 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 1.5 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.



10/24/2006

SUZANNE BOUTROS, QC SUPERVISOR



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321

36/2.7 oz

### CHICKEN CORN DOG

BATTER AROUND A CHICKEN FRANKFURTER NO STICK FRIED IN OIL

BATTER INGREDIENTS: Water, enriched flour (flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), sugar, enriched yellow corn meal (yellow corn meal, niacin iron, thiamin mononitrate, riboflavin, folic acid), yellow corn flour, soy flour, leavening (sodium acid pyrophosphate, sodium bicarbonate), salt, soybean oil, egg yolks, potato flour, whey, honey, artificial flavor.

CHICKEN FRANKFURTER INGREDIENTS: Mechanically separated Chicken, water, salt, corn syrup, solids, flavoring, dextrose, sodium phosphate, sodium erythorbate, sodium nitrite.

ALLERGEN INFORMATION: Contain wheat, soy, milk, egg. FRIED IN VEGETABLE OIL.

Heating instructions: Thaw 24 hours in refrigerator

Conventional Oven: 350°F for 15 min.

Convection oven: 350°F for 12 min.

Microwave: 30-45 sec.

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

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### Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Package size (lb): 6.00

Servings/package: 36

Product name: **CHICKEN CORN DOG, NO STICK**

Product code: **321**

CN label number:

Analysis based on 1 serving: 1 CORN DOG 2.7 oz (76.5gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	170	kcal
Calories from fat	82.8	kcal
Protein	5.8	grams
Total fat	9.2	grams
Saturated Fat (gm)	2.6	grams
Trans Fat (gm)	0.2	grams
Carbohydrate (gm)	16.1	grams
Fiber (gm)	0.8	grams
Cholesterol (mg)	25	milligrams
Calcium (mg)	45	milligrams
Iron (mg)	1.2	milligrams
Sodium (mg)	440	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	0.8	milligrams
Vitmin-B6 (mg)	0	milligrams

Allergens wheat, soy, milk, egg

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated).

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in a conventional oven at 350 degrees for 15 minutes, or a convection oven at 350 degrees for 12 minutes. Do not overcook as batter may crack due to expansion of frankfurter. Cook time may vary by oven type or load. Serve immediately or hold at 140°F or above for no more than 2 hours. Product is already fully cooked to temperature and time standards established by the USDA Food Safety Inspection Service to provide a lethality treatment of 6.5 log<sub>10</sub> reduction. For additional food safety, you may wish to heat to an internal temperature of 155°F.

*Suzanne Boutros*

10/24/2006

SUZANNE BOUTROS, QC SUPERVISOR

DATE

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## PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: CHICKEN CORN DOG, NO STICK

Product code: 321

Servings: 36 / 2.7 oz

Net weight (lbs) 6.00

Variety(ies) Of Meat Used In Product COOKED CHICKEN HOT DOG 1.14oz

Total Weight Of Uncooked Product (oz):

Raw Meat In Uncooked Product (oz):

Weight of Dry APP (oz):

Weight of Liquid to Rehydrate APP (oz):

Source of Alternate Protein Product:

Type & % of Protein in APP

Weight of Rehydrated APP (oz):

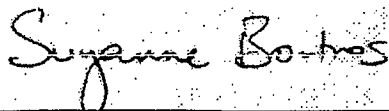
Weight of Seasoning in Product (oz):

Weight of Batter/Breading in Product (oz): 1.56

Total Weight of Precooked Product (oz): 2.70

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 1 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 1.5 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.



10/24/2006

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121

36/2.7

### CORN DOG

#### BATTER AROUND A BEEF FRANKFURTER NO STICK

**BATTER INGREDIENTS:** Water, enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, enriched degermed yellow corn meal (degerminated yellow corn meal, ferrous sulfate, niacin, thiamin mononitrate, riboflavin, folic acid), degermed yellow corn flour, 2% or less: defatted soy flour, sodium acid pyrophosphate, salt, soybean oil, egg yolk, gelatinized potato flour, sodium bicarbonate, whey, dry honey, artificial flavor.

**FRANKFURTER INGREDIENTS:** Beef, water, corn syrup, modified food starch, 2% or less of the following: salt, potassium lactate, dextrose, sodium diacetate, flavorings, paprika, sodium phosphates, sodium erythorbate, sodium nitrite, oleoresin paprika.

Fried in soybean oil.

Allergen information: contains ingredients from wheat, soy, eggs, milk.

**FRIED IN VEGETABLE OIL.**

Heating instructions: Thaw 24 hours in refrigerator

Conventional Oven: 350°F for 15 min.

Convection oven: 350°F for 12 min.

**KEEP FROZEN FOR INSTITUTIONAL USE ONLY.**

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10/24/2006



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www.donleefarms.com

### Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Package size (lb): 6.00

Servings/package: 36

Product name: **ALL BEEF CORNDOG, NO STICK**

Product code: **121**

CN label number:

Analysis based on 1 serving: 1 CORN DOG 2.7 oz (76.5gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	236	kcal
Calories from fat	182.7	kcal
Protein	10.1	grams
Total fat	20.3	grams
Saturated Fat (gm)	8.4	grams
Trans Fat (gm)	0.6	grams
Carbohydrate (gm)	17.3	grams
Fiber (gm)	0.7	grams
Cholesterol (mg)	42	milligrams
Calcium (mg)	11.3	milligrams
Iron (mg)	1.1	milligrams
Sodium (mg)	624	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	1.6	milligrams
Vitamin-B6 (mg)	0.1	milligrams

Allergens wheat, soy, milk, egg

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated).

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in a conventional oven at 350 degrees for 15 minutes, or a convection oven at 350 degrees for 12 minutes. Do not overcook as batter may crack due to expansion of frankfurter. Cook time may vary by oven type or load. Serve immediately or hold at 140°F or above for no more than 2 hours. Product is already fully cooked to temperature and time standards established by the USDA Food Safety Inspection Service to provide a lethality treatment of 6.5 log10 reduction. For additional food safety, you may wish to heat to an internal temperature of 155°F.

*Suzanne Boutros*

10/24/2006

SUZANNE BOUTROS, QC SUPERVISOR

DATE



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## PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: ALL BEEF CORNDOG, NO STICK

Product code: 121                      Servings: 36 / 2.7 oz                      Net weight (lbs) 6.00

Variety(ies) Of Meat Used In Product                      COOKED BEEF HOT DOG 1.14 oz  
Total Weight Of Uncooked Product (oz):  
Raw Meat In Uncooked Product (oz):  
Weight of Dry APP (oz):  
Weight of Liquid to Rehydrate APP (oz):  
Source of Alternate Protein Product:  
Type & % of Protein in APP  
Weight of Rehydrated APP (oz):  
Weight of Seasoning in Product (oz):  
Weight of Batter/Breading in Product (oz):                      1.56  
Total Weight of Precooked Product (oz):                      2.70

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 0 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 1-1/2 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

*Suzanne Boutros*

10/24/2006

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